

DESSERT MENU

COCONUT TAPIOCA PANNA COTTA ^{V, GF, VG} 55
mango salsa and sorbet, soursoop

BURNT CHEESECAKE ^{D, E} 57
caramelized cancha, cancha tuille, vanilla crème fraîche

MANJARI CHOCOLATE FONDANT ^{D, V, GF, N, E} 62
hazelnut ice cream

JAPANESE STONE ^{D, E, N} 62
mascarpone mousse, yuzu, cherry, almond financier,
chocolate ganache

JAPANESE DOUGHNUT ANDAGI ^{V, E, D} 65
black sesame ice cream, raspberry and mango purée

PINEAPPLE ^{D, GF, V, E} 69
caramelized baby pineapple, coconut crème brûlée and sorbet

SELECTION OF MOCHI ICE CREAM ^{V, D, N} 60
3 flavour assortment

SAMBA POPS / 3 per order ^{V, VG, D} 48
chicha morada sorbet, crispy raspberry, white chocolate, lime

FRUIT PLATTER ^{V, VG, GF} 60

ICE CREAM ^{GF, D, E} AND SORBET SELECTION ^{V, VG, GF} 25
(PER SCOOP)
black sesame, mango, coconut, lemon, lychee, green tea

SAMBA DESSERT PLATTER ^{N, D, E} 135 / 375

BEVERAGE MENU

(a choice of one drink)

WHITE WINE

RED WINE

AMAZONIAN SPRITZ
guarana-infused aperol
and artisanal yerba mate tonic
topped with sparkling wine

SAMBA MARGARITA
reposado tequila, agave, lime, samba salt

COCONUT & PANDAN
cachaça, coconut, pandan, lime

Alegria

WEEKEND LUNCH

TWO COURSES | AED 249 PER PERSON
TWO COURSES AND A DRINK | AED 299 PER PERSON

APERITIVOS

(a choice of one)

SALMON TIRADITO

orange ponzu, crispy quinoa, shio konbu, kizami wasabi, avocado

JAPANESE A5 WAGYU BEEF GYOZA ^D

kabocha purée, sweet soy

SEA BREAM SEVICHE

green chilli, coriander, cancha corn,
panca oilBAHIA SAMBA ROLL ^E

tuna, shrimp tempura, jumbo crab, avocado, spicy aji panca

ASEVICHADO SAMBA ROLL ^{GF}tuna, salmon, yellowtail, avocado, cucumber, sweet potato,
cancha corn, aji amarillo, leche de tigreSAMBAZONIA ^{V, VG}

piquillo pepper, palm heart leche de tigre

CHICKEN TAQUITOS

aji panca, garlic, charred pineapple salsa, avocado

CRISPY TOFU TAQUITOS ^{V, GF}

spicy ginger soya, corn tortilla, sesame

SMALL PLATES

(a choice of one)

HAMACHI TIRADITO ^{GF}

truffle soy, caviar, seasonal black truffle

SAMBA DUBAI ROLL ^{GF, E}

maine lobster, mango, avocado, soy paper, aji honey truffle

SAMBA SASHIMI

6 piece, 3 selection

TRUFFLE SEA BREAM SEVICHE

truffle leche de tigre, sweet potato, red onion

TOFU SEVICHE

marinated tofu, sweet potato leche de tigre, pickled shallot

ANGUS BEEF TENDERLOIN ANTICUCHO ^{GF}

aji panca

CHILEAN SEABASS ANTICUCHO ^{GF}

white miso and chives

EGGPLANT ANTICUCHO ^{V, VG, GF}

white miso, crispy rice

MAIN COURSE

(a choice of one)

QUINOA SALAD

with GRILLED PALM HEART ^{V, VG}

black puffed rice furikake, yuzu kosho dressing

AUSTRALIAN LAMB CHOPS

aji panca, garlic, Japanese rice

BLACK COD ^{GF}

white miso, shichimi, Japanese rice

LOBSTER ^{GF, D, E}yuzu kosho butter, lime, julienne salad,
Japanese rice

(SUPPLEMENTARY + AED 35)

SEAFOOD CAZUELA RICE ^{GF, D}shrimp, squid, black cod, scallop, octopus,
aji amarillo sauceAUSTRALIAN ANGUS TENDERLOIN ^{GF}spicy soy, foie gras, chives, 100g, chimichurri rice
(SUPPLEMENTARY + AED 35)

CHEF'S MORIAWASE

VEGETABLE SAMBA NIGIRI SUSHI / MAKI ^{V, VG}4 kinds of vegetable nigiri sushi
and samba vegetable futomaki

CHEF'S MORIAWASE

SAMBA NIGIRI SUSHI / MAKI

4 kinds of nigiri sushi and samba futomaki

MUSHROOM TOBANYAKI ^{V, VG, GF}black truffle, seasonal mushroom, crispy tofu,
coconut milk

CRISPY MUSHROOM RICE

with FRESH TRUFFLE ^{V, E}

ginger soy garlic